



HAKUTSURU SAKE

Awa Yuki

SPARKLING SAKE



HAKUTSURU | AWA YUKI

Japanese for “sparkling snow,” nothing says fun like the irresistible bubbles of Awa Yuki.

This sparkling sake was carefully brewed with yeast developed by Hakutsuru and Nada’s famed natural spring water from Mount Rokko.

TASTING NOTES

Tempting flavors of tropical fruits, banana cream, hazelnut, vanilla, and honeycomb accompanied by floral, fruity, and mellow rice aromas.

SUGGESTED PAIRINGS

Delicious with salty snacks, spicy dishes, and desserts.

AWARD

GOLD MEDAL
- Ultimate Wine Challenge '19

BREWERY

Founded in 1743 in the Nada district of Kobe, Hakutsuru is the #1 selling sake brand in Japan.

Elegant, thoughtful, and delicious sake defines Hakutsuru, but tireless innovation places it in a class of its own.

Whether it’s understanding water sources at the molecular level, building a facility to create one-of-a-kind yeast, or developing its own sake-specific rice, Hakutsuru Nishiki, it’s the deep dive into research and development that explains Hakutsuru’s ascension to the top of a centuries-old craft.

Brewery Location Hyogo Prefecture

Founding Date 1743

Brewmaster Tanba Toji

SPARKLING SAKE DEFINED

Lightly sweet and full of bubbly vibrance, sparkling sake is a lower alcohol blend of fruity and floral notes punctuated by a cold and crisp effervescence.

PRODUCT SPECIFICATIONS

STYLE	SPARKLING
ALCOHOL	5.5%
RICE	JAPANESE DOMESTIC
SMV	-58
YEAST	PROPRIETARY
SERVING SUGGESTION	ENJOY CHILLED
UPC 12/300ML	7 47846 04001 1